**Nanay Cirilas’**

**Kapeng Barako**

***“A HIP PLACE TO DINE WITH CHARACTER!”***

***PLEASE BOOK YOUR RESERVATION & PREORDER YOUR FOOD SELECTION 6-24 HRS PRIOR TO YOUR ARRIVAL.***

(Menu also available on our website [www.nanaycirilas.com](http://www.nanaycirilas.com))

***MEDI SARMIENTO— Chef de Cuisine***

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**All-day Breakfast**

**CHOOSE YOUR FILIPINO BREAKFAST 425**

* **Garlic Longanisa/Filipino Sausages**
* **Hamonado Longanisa/Filipino Sausages**
* **Daing na Bangus/Milkfish**
* **Pork Tapa**
* **Chicken Tapa**
* **Tocino Pork**
* **SPAM**

Your breakfast choice will be served with garlic-fried rice, 2-fried eggs, and your choice of:

Refillable/bottomless Nanay Cirilas’ Kapeng Barako/Barako coffee; or Iced Tea with Calamansi

**ENGLISH BREAKFAST 495**

Served with bacon, sausage, 2-fried eggs, fried tomatoes, hash brown and your choice

of a refillable/bottomless Nanay Cirilas’ Kapeng Barako/Barako coffee; or Iced Tea

with fresh Calamansi

**PANCAKE-BACON BREAKFAST** **395**

Served with two pancakes with a side of butter and syrup, bacon, refillable/bottomless

Nanay Cirilas’ Kapeng Barako/Barako coffee; or Iced Tea with fresh Calamansi

**Appetizers**

**FRESH VEG LUMPIA SARIWA 325**

Sautéed assorted fresh vegetables wrapped in a fresh-made spring roll wrapper,

smothered with salty-sweet garlic sauce

**CRISP-FRIED VEGETABLE LUMPIA** (**8-pcs/4pcs) 420/260**

Sautéed assorted fresh vegetables wrapped in springroll wrappers, and are crisp-fried

**CRISP-FRIED LUMPIA SHANGHAI (8-pcs/4pcs) 395/240**

Springrolls stuffed with ground pork and carrots. Served with condiments of your choice!

**CHICHARON BULAKLAK** **495/295**

Boiled & crisp-fried pork intestines for that unique taste! A must try!

**FRESH PITA BREAD 295**

Serves 2-4. Served with two dips - Hummus & Garlic Sauce

**BUTTERED SHRIMP 495**

Serves 2. Fresh shrimp fried in garlic and butter with parmesan cheese

**Soup**

**PUMPKIN/KALABASA SOUP 595/375**

Serves 4/2. Fresh & creamy pumpkin/kalabasa soup in coconut milk is delicious any

time of the day… This is garnished with bacon & crispy fried pita bread on the side

**CORN SOUP WITH CHICKEN 620/375**

Serves 4/2. Cream of corn soup with chicken is delicious any time of the day…

**ARROZ CALDO CHICKEN 620/375**

Serves 4/2. Thick rice soup with chicken is delicious any time of the day. Garnished with

hard boiled egg.

**Seafood**

**MALIPUTO/TALAKITOK/JACK FISH *(Seasonal)* 2000+**

This fish is almost very rare in the market. A delicious seafood to be prepared

according to your cravings... Grilled or Sinigang in Tamarind Soup.

**GRILLED or SPICY-SWEET SHRIMP (1 kilo or ½ kilo) 2000/1200**

We prepare quality fresh shrimp only

**SINIGANG SHRIMP 795/475**

Serves 4/2. Fresh shrimp in sour-tamarind based broth with season vegetables

**SINIGANG BANGUS 720**

Serves 4. Fresh bangus/milkfish in sour-tamarind based broth with season vegetables

**CRISP-FRIED DAING NA BANGUS 525**

Serves 2-4 pax. Home-marinated Bangus/Milkfish in special brine, crisp-fried to perfection!

**SINAING NA BANGUS** **525**

Serves 4. Bangus/Milkfish wrapped in banana leaves, slow cooked in an old-fashion

clay pot until tender, sardine style with dried Kamias and our choice of herbs and spices

**GRILLED BONELESS BANGUS or MILK FISH 500**

Serves 4. Stuffed with tomato/onions salsa

**CRISP-FRIED TAWILIS** **360/210**

Serves 4/2. These fish known as “Tawilis” are *only* found in Taal Lake, Batangas

**GRILLED or FRIED TILAPIA FISH 395**

Serves 2.

**THAI SHRIMP SALAD** **595**

Assorted salad vegetables topped with shrimp and spicy/tangy Thai fish sauce dressing

**Chicken**

**BREADED CRISP-FRIED or ROASTED CHICKEN 795/480**

\*Whole Chicken serves 4

\*Half Chicken serves 2

**SINIGANG CHICKEN or SINAMPALOKANG MANOK 775/465**

Chicken in fresh sour-tamarind based broth with season vegetables

**CHICKEN CURRY in COCONUT MILK 795/480**

Mild or spicy chicken cooked in coconut milk, potatoes and slight curry spices

**ADOBO CHICKEN 795/465**

Tender-cooked adobo chicken recipe by Chef Medi. A delicious “You can’t go wrong!”

dish everyone will love!

**CHICKEN ALFREDO *(Italian)* 650**

Penne pasta with chicken and creamy Alfredo (white) sauce; good for sharing

**CRISP-FRIED CHICKEN WITH FRIES *(Mid-East)* 725**

Half of whole chicken marinated in our choice of spices, crisp-fried, and served with

potato French fries, homemade pita bread, and garlic sauce on the side; good for sharing

**ROASTED CHICKEN *(Mid-East)* 725**

Mid-Eastern Style half of whole chicken marinated in our choice of spices, roasted-juicy,

and is served with savory rice, homemade pita bread & garlic sauce on the side; good

for sharing

**GARDEN SALAD with Chicken 695**

Fresh salad veggies (Lettuce, Cucumber, Tomatoes) with Nanay Cirilas’ secret dressing.

Try it! You’ll love it! Good for sharing

**CEASAR SALAD** **485/525**

Lettuce leaves served with Caesar dressing and croutons

**P525**; With Grilled Chicken **P485**. Good for sharing

**Pork**

**CRISP-FRIED or GRILLED PORK LIEMPO** **550**

Pork belly known as *“liempo”* is crisp-fried or grilled (in our delicious marinade) of

your choice of condiments

**GRILLED BBQ PORK on SKEWER 75**

**PORK BISTEK TAGALOG 795/475**

Pork marinated in our secret ingredients with soya sauce, fresh calamansi & onions

**PAKSIW NA PATA/PORK HOCK 825/495**

Pork hocks are tender-cooked in its sweet-sour soya sauce; fall off the

Bone deliciousness

**CRISPY PATA/PORK HOCK 875**

Pork hocks are tender-cooked in its sweet-sour soya sauce; crisp-fried deliciousness

**SINIGANG PORK 785/470**

Tender-cooked pork in sour-tamarind based broth with season vegetables

**PINAKBET 695/420**

Assorted season vegetables sautéed with fried pork, seasoned with Thai fish sauce

**AMPALAYA GUISADO 695/420**

Fresh Ampalaya/Bitter gourd sautéed with fried pork seasoned with Thai fish sauce

**ADOBO PORK 785/470**

Tender-cooked adobo pork recipe by Chef Medi. A delicious “You can’t go wrong!” dish

Everyone will love! You can also have it in a mix with chicken! Let us know…

**PANCIT BIHON, PANCIT CANTON, or CANTON-BIHON 750/495**

Pancit bihon (rice noodles), Canton (egg noodles) are used in this recipe. Sautéed pork

with assorted vegetables are added to this delicious, popular dish!

**Beef**

**NANAY CIRILAS’ BEEF BULALO IN BROTH** **895/540**

Tender-cooked beef bulalo/shank in broth and season vegetables

**BEEF BULALO “NILAGA” IN BROTH** **925/560**

Kapampangan-style. , Tender-cooked beef bulalo/shank in broth with sweet potatoes,

potato, cooking bananas, & pechay.

**KARE-KARE BEEF BULALO 895/540**

Tender cooked beef bulalo/shank in peanut sauce and veggies; alamang on the side

**CALDERETA PROVENҪAL** **895/540**

Bulalo Beef/Shank in spicy tomato sauce, olive oil and other NC secret ingredients.

**BEEF BULALO/SHANK STEAK SPECIAL** ***(Western)***  **795**

Beef cooked to perfection and served with mashed potatoes, mixed vegetables, and gravy;

Good for sharing

**PENNE or SPAGHETTI PASTA *(Italian)*  625**

Slow-cooked lean ground beef in Italian Roma tomato sauce with herbs and spices on

Penne pasta; Good for sharing

**Vegetarian**

**GRILLED SEASON VEGGIES 325**

Grilledseason veggies ie: eggplants, ampalaya, okra, beans, etc

**KARE-KARENG GULAY/VEGETABLES 525/315**

Assorted season veggies cooked in peanut sauce is flavorful!

**PASTA WITH BROCCOLI** **595**

Penne pasta with broccoli in tomato sauce. Good for sharing

**Rice**

**STEAMED PLAIN RICE** per serving **75**

**NANAY CIRILAS’ FRIED RICE SPECIAL 535/325**

Fried rice with Chinese sausages, mixed vegetables & eggs in soya sauce

**ALAMANG (SHRIMP FRY) FRIED RICE 525/315**

Fried rice with shrimp fry/alamang, fried pork, and a hint of spicy chili paste

**GARLIC FRIED RICE 495/295**

Fried rice with Garlic, eggs & Thai fish sauce

**Lunch - Dinner Package for Four (4)**

**GRILLED SEAFOOD**:  **3800**

Grilled tilapia, bangus/milkfish, 1 kilo large shrimp, & mixed veggies: eggplants,

ampalaya, okra, etc. Includes: Tomato Salad/Salsa, Salted eggs, with your choice

of condiments, 4-Steamed rice & 4-Iced Tea with fresh calamansi

**BEEF BULALO or KARE-KARE 2950**

Choose: Nanay Cirilas’ Beef Bulalo in broth and seasonal veggies or Kare-Kare,

Choose: Crisp-fried Daing na Bangus or Tawilis, Choose: Crisp-fried or

Grilled Pork Liempo/Belly, 8-pcs Fried Vegetable Lumpia, with your choice of

condiments, 4-Steamed rice, 4-Banana Fritters, & 4- Iced Tea with fresh calamansi

**CHICKEN CURRY 1950**

Tender-cooked, mild, or spicy chicken curry with potatoes, steamed rice,

Garden Salad, naan/pita bread & Iced Tea with fresh calamansi

**Side Orders**

**FRENCH FRIES 140**

**SWEET POTATO FRIES 130**

**Gourmet Pizza – 16”with 8-16 slices or 10” with 4 slices**

**NANAY CIRILAS’ PULLED PORK 1200/720**

Lean pulled pork, mozza and BBQ sauce

**I AM GULAY – VEGETARIAN 995/625**

Grilled eggplants, sweet red bell peppers, tomatoes, fresh basil, and mozza on our

homemade gourmet sauce

**ALOHA ITALIAN** **1175/700**

Italian sausage, pineapple, mozza on our homemade gourmet sauce

**MEAT LOVERS** **1350/815**

Italian sausage, pepperoni, bacon, salami, and mozza on our homemade gourmet sauce

**TUYO YAN! (FISH NCHOVIES)** **995/625**

Our foccacia/pizza is topped with tuyo (anchovies), fresh basil, olive oil and mozza cheese

**Desserts**

**OMGoodness CINNABUNS 4pcs/360**

These pastries are baked with cinnamon and rolled to show off its swirl, baked, and topped

with cream cheese frosting. Great with Nanay Cirilas’ Kapeng Barako.

\*PLACE ORDER MINIMUM OF 24 HOURS AHEAD

**RAINDROP CAKE 120**

Inspired by traditional Mizu Shingen Mochi from Japan, this gelatin dessert that resembles

a giant raindrop is light, delicate and refreshingly made to melt in your mouth

**CREPE WITH FRESH FRUIT 150/185**

These French crepes filled with fresh (seasonal) fruit, cream

cheese-whipped cream & chocolate sauce. **P120;** with ice cream **P145**

**NATIVE FILIPINO TURON 4/150**

Native bananas commonly called “Saba” are wrapped in springroll wrappers and fried.

**NATIVE FILIPINO TURON with ICE CREAM 65**

**BANANA-Q 140**

Native bananas commonly called “Saba” are fried, caramel coated

and skewed on bamboo stick

**CAMOTE-Q 120**

Native sweet potato or camote are fried, caramel coated

and skewed on bamboo stick

**UBE HALAYA 220**

Native taro or most commonly called “ube” is delicious cooked with coconut cream,

and sugar into a pudding like consistency.

**LECHE FLAN 275**

Made with eggs, and cream is a famous Filipino dessert cooked over our melted

organic dark brown sugar

**SEASON’S FRESH FRUIT SALAD 425**

**Ice Cold Smoothies & Halo-Halo**

**ICED CAPPUCINO** **165**

A very refreshing, sweet, and milky, coffee based dessert-drink

**FRESH FRUIT SMOOTHIE-SEASONAL 175**

A refreshing dessert-drink (sweet or unsweetened), made with fresh seasonal fruit:

Mango, Avocado, Banana, Pineapple, etc

**HALO-HALO NATIN 185**

Old-fashion halo-halo just like in the good ol’ days! Assorted fruits cooked and

caramelized, topped with ice slushy and cream! Delish!

**Cold Beverages *(Place order at venue)***

**ICED TEA w/ FRESH CALAMANSI** **75**

*(Best Seller)*

**SODA/SOFT DRINKS**  **75**

**BOTTLED WATER 75**

**Hot Beverages *(Place order at venue)***

**NANAY CIRILAS’ KAPENG BARAKO/BARAKO COFFEE** **95**

Bottomless/refillable

**DRIED TEA LEAVES** **(bag)** **85**

Your choice of: Regular Pekoe, Green Tea, Camomille, Peppermint

**FRESH HERB TEA 85**

Your choice of: Tarragon, Peppermint, Ginger root/Salabat served in a teapot

**HOT FRESH CALAMANSI** in teapot **95**

**Special Requests**

**CAKETTE/MINI CAKE** **195**

We have a mini Carrot or Chocolate cakes for your occasion to choose from! These cakes

are frosted with cream cheese frosting available for that special someone. A greeting card

will be placed as a topper, so have that sweet message ready!

PLEASE ORDER AHEAD…

**CHALKBOARD ART**  **400+**

Tell your special someone how much you care done on our chalkboard.

custom-created by Chef Medi! Make your Nanay Cirilas’ experience a memorable one!

PLEASE ORDER AHEAD…

**Cannot find what you’re craving for?**

Just let us know, and we’ll try to prepare that “out of the menu” dish for you…

**Planning a party or having a meeting/conference? Book it with us!**

Celebrating an occasion or organizing a meeting/conference with us is a breeze… You let us know which Party Package (on our website) or other arrangement you wish to have, and we’ll do everything for you! From birthdays, anniversaries, Christmas, meeting/conference, or whatever get-together party you have in mind, you cannot go wrong choosing Nanay Cirilas’ venue. You will have a very private place to yourselves, and most of all, a delicious home-cooked meal prepared for you! You know why? Because “We are a hip place to dine with character!” Visit our Facebook page and Instagram to learn more, or simply talk to us and we’ll go from there… Cheers!

Thank you!

[www.nanaycirilas.com](http://www.nanaycirilas.com)



Tagaytay City